

Stuffed Mini Pumpkins

Makes: 6 or 50 Servings

6 Servings

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Ingredients	Weight	Measure	Weight	Measure
Mini Pumpkins	36 oz	6 pumpkins	19 lb	50 pumpkins
Applesauce	13 oz	1 1/2 cup	4 1/2 lb	3 qt
Cinnamon	2 g	1 tsp	16 g	3 Tbsp

Directions

1. Cut the tops off the pumpkins. Scoop out the seeds and discard or roast them.
2. Mix the applesauce and cinnamon. Fill each pumpkin with the applesauce cinnamon mixture and cover the top.
3. Place the pumpkins in a pan and pour water in until it is about 3/4" to 1" deep. The idea is to keep the pumpkins moist but not to let the water go over the cut edge and get into the filling.
4. Roast them in a 400 degrees F oven for about 45 to 60 minutes until they are soft and nicely browned. The cooking time will vary depending on how fresh the pumpkins are.